

# Cranberry Glazed Carrots

## Ingredients

1 lb. carrots, peeled or 1 lb. baby carrots cut in half lengthwise on the diagonal

½ tsp sea salt

3 TBSP sugar

½ cup chicken broth

1 TBSP butter, in 4 pieces

½ cup dried cranberries

2 tsp lemon juice

Salt & Pepper to taste

## Directions

1. If using regular carrots slice them about a quarter inch thick on the bias (diagonal). If using baby carrots cut them in half lengthwise on the diagonal
2. Bring carrots, salt, **1 TBSP** sugar and broth to boil, covered, in 12-inch non-stick skillet over medium-high heat; reduce heat to medium and simmer, stirring occasionally, until carrots are almost tender when poked with a pairing knife, about 5-8 minutes.
3. Uncover, increase heat to high, and simmer rapidly, stirring occasionally, until liquid is reduced to about 2 tablespoons, 1-2 minutes.
4. Add butter and remaining **2 tablespoons** sugar to skillet; toss carrots to coat. Add dried cranberries and cook, stirring frequently, until carrots are completely tender, and glaze is light gold, about 3 minutes.
5. Off heat, add lemon juice; toss to coat. Transfer carrots to serving dish, scraping glaze from pan. Season to taste with salt & pepper – serve warm.

Serves 4 – 6

Note – Can be served sprinkled with fresh rosemary or thyme, chopped.